

 **APPETIZERS***~ Appetizers from the Kitchen ~***ICHIRO MUSSELS** *gf*

Fresh Prince Edward Islands mussels, delicately sautéed to tender perfection and infused with our signature vibrant Japanese Shiso-garlic butter and Daiginjo sake essence (subject to daily availability) 19

MANDU

Traditional Korean dumplings filled with marinated pork loin, crystal 'Japchae' noodles and vegetables, delicately steamed and finished with a vibrant sesame-ponzu emulsion 19

OYSTER TEMPURA

Fresh Japanese oysters crisp-fried to golden perfection in a light panko breading, topped with caper cream and balsamic teriyaki 22

GINZA HONEY SHRIMP

Lightly dusted in organic Asian flour and flash-fried, tossed with our House honey-lemon aioli, sprinkled with candied pecans 22

MU SHU 🍷

Classic Cantonese bao buns stuffed with premium beef tenderloin and vegetables in our House original hoisin-soy marinade 18

XIAO LONG BAO

Shanghai soup-filled dumplings with tender pork loin and aromatic baby leeks delicately steamed to perfection 19

CHICKEN KATANA

Lightly breaded tender chicken bites, delicately wok-crisped to golden perfection and tossed in our signature roasted sesame-honey glaze 18

SEVEN-SPICE CALAMARI

Crisp-fried Japanese calamari and organic broccoli in light lotus flour and sprinkled with our homemade seven-togarashi seasonings 22

SHRIMP TEMPURA 🍷

Kuruma shrimp and choice vegetables crisp-fried in a light Japanese-style breading 35

CRISPY GREEN BEANS 🌿

Flash-fried in a garlic butter essence and served with a mandarin chili dipping sauce 17

GYOZA

Pan-seared dumplings filled with savory chicken and vegetables 15

EDAMAME 9 🌿 *gf* • **SPICY CHILI EDAMAME** 13 🌿 🌶️

TRUFFLE-GARLIC EDAMAME 15 🌿 *gf*

🌶️ spicy • 🍳 cooked • 🌿 vegetarian • 🍷 vegetarian-version available
gf gluten-free • *gf-a* gluten-free available

 **APPETIZERS***~ Appetizers from the Sushi Bar ~***YUZU HAMACHI*** *gf-a* 🌶️

Fresh yellowtail sashimi in a refreshing yuzu-orange habanero vinaigrette 26

TRUFFLE SAKE* *gf-a*

A delectable assortment of salmon sashimi in a luxurious truffle-yuzu reduction 25

MADAI CRUDO* *gf*

Wild Japanese Red Snapper in a delightful grape seed-yuzu vinaigrette with blueberry slices and Hawaiian Black Lava salt 26

SUSHI BOMB* 🌶️

An artful sushi selection of salmon, bluefin tuna, yellowtail and wild snapper in refreshing yuzu ponzu, accented with kizami wasabi and sriracha 25

LOTUS FLOATS* *gf*

Fresh salmon and escolar, layered with crisp garlic chips and kizami wasabi, finished with our Chef's signature jalapeño-grapeseed oil infusion 25

HAMATORO CHILE* *gf* 🌶️

Premium fatty yellowtail, expertly prepared in our signature chile-garlic yuzu emulsion, enhanced with fresh blueberry slices 26

BLUEFIN TUNA TATAKI* *gf-a*

Pepper-seared Bluefin Tuna featuring fresh avocado, watermelon-corn relish and goat cheese atop wonton crisps 29

AKAMI TARTARE*

Pristine Bluefin Tuna Akami with crisp Korean pear in a silky jalapeño-grapeseed oil emulsion, finished with roasted pistachio and premium ikura caviar 29

 **SOUPS & SALADS**

TOFU MISO SOUP 6 🌿 *gf* • **SEAFOOD BISQUE** (made-to-order) 14

LOBSTER EGG DROP SOUP (for two) *gf*

Classic imperial soup with Maine lobster tail, baby scallops and sweet corn in a savory saffron-infused chicken broth (made-to-order) 35

HOUSE SALAD 🌿

Organic local spring greens in our signature sesame-lemon aioli with cherry tomatoes and blueberries 13

KOREAN 'GO-CHU-JANG' SALAD 🌿 🌶️

Locally harvested spring greens tossed in our mild traditional 'Gochujang' chili vinaigrette with fresh grapes and goat cheese 14

SEAWEED SALAD 🌿

Fresh wild seaweed varieties marinated in a sesame dressing 12
Add **IKA-SANSAI** (Japanese baby calamari) +9



SUSHI & SASHIMI

NIGIRI-SUSHI : 1 piece / order • **SASHIMI** : 4 pieces / order

All Gluten-Free (*gf*) except Unagi & Tamago

	nigiri	sashimi
SALMON* sake	4.8	19
FATTY SALMON BELLY* sake-toro	5.5	22
COLD-SMOKED SALMON*	6.5	26
BLUEFIN TUNA LOIN* akami	7.5	29
PEPPER-SEARED BLUEFIN TUNA LOIN*	8.5	34
MEDIUM-FATTY BLUEFIN TUNA BELLY* chu-toro	9.5	38
FATTY BLUEFIN TUNA BELLY* toro	11.5	46
SEARED FATTY BLUEFIN TUNA BELLY* aburi toro	12.5	49
FINEST FATTY BLUEFIN TUNA BELLY* o-toro	13.5	54
SEARED FILET MIGNON* gyū tataki	9.5	38
ESCOLAR* walu	5.5	22
WILD JAPANESE SNAPPER* madai	6.5	26
YELLOW TAIL* hamachi	6.5	26
FATTY YELLOW TAIL BELLY* hama-toro	6.8	27
SEA URCHIN* uni	MKT	MKT
SCALLOP* hotate	5.8	23
SPICY SCALLOP* 🌶️	6.8	27
FRESHWATER EEL 🍣 unagi	5.8	23
SHRIMP 🍣 ebi	4.5	18
SWEET SHRIMP* ama-ebi	7.8	31
SNOW CRAB 🍣 kani	6.8	27
CRAB STICK 🍣 kanikama	4.5	18
SWEET EGG 🍣 tamago	4.5	18
SALMON CAVIAR* ikura	6.8	27
FLYING FISH CAVIAR* tobiko	5.8	23
SMELT CAVIAR* masago	5.5	22
MACKEREL* saba	5.8	23
OCTOPUS 🍣 tako	6.0	24
SQUID* ika	5.8	23



SIDES

SIDE FRIED RICE 7 🍣 *gf-a* • **ICHIRO RISOTTO** 18 *gf* • **KOREAN KIMCHI** 8 🍣 *gf* 🌶️
GARLIC-BUTTER GREEN BEANS 8 🍣 *gf* • **SESAME BEAN SPROUTS** 5 🍣 *gf*
KOREAN SESAME SPINACH (chilled) 5 🍣 *gf* • **PICKLED DAIKON RADISH** 5 🍣 *gf*
STEAMED VEGETABLES 6 🍣 *gf* • **GRILLED JUMBO SHRIMP** 15 *gf*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*20% gratuity may be applied for parties of 8 or more



CHEF'S SPECIALTY ROLLS

SALMON FIESTA* *gf-a*

Shrimp tempura and avocado topped with salmon, sprinkled with organic micro greens, red tobiko and crunch flakes 25

CRAZY SHOGUN* 🍣

Bluefin Tuna, yellow tail, salmon and cucumber topped with avocado in our traditional Korean Gochujang chili-ponzu dressing 26

BLAZING HABANERO* *gf* 🍣

A bold fusion of wild snapper, salmon, escolar, avocado, and garlic-butter green beans, accentuated with a fiery habanero purée and crispy leeks 28

THE TEXAN* 🍣

Shrimp Tempura, crab, avocado and cucumber topped with our delectable spicy Bluefin Tuna and crispy seaweed 28

SPYING NINJA* *gf-a*

Yellow tail, Bluefin Tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in a mandarin spice-unagi aioli 28

DRAGON ROYALE*

Bluefin Tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, micro greens and tobiko 29

V I P* *gf-a*

Perfectly seared prime filet mignon, Bluefin Tuna and shrimp tempura with garlic-butter green beans and goat cheese in a balsamic-sriracha-uni sauce 29

LOVER'S FLAME*

A blend of scallops, shrimp and crab, oven-baked and set atop avocado, shrimp tempura and crunch flakes 29

TUNA TEMPTATION*

Pepper-seared Bluefin Tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 26

THE HIGH ROLLER 🍣

Maine lobster tail tempura topped with fresh avocado and crab in a Japanese kewpie mayo-unagi aioli 29

WHITE TIGER*

Flash-seared wild snapper in our chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 28

LOBSTER BOMB* *gf-a*

Maine lobster tail and shiitake mushroom sautéed in a uni-balsamic reduction, set atop shrimp tempura, avocado and tobiko-potato chips 29

Q-BLOSSOM* 🍣 *gf-a*

Bluefin Tuna, yellow tail, salmon and avocado wrapped in fresh cucumber in our Chef's special yuzu-ponzu aioli (rice-less) 28

DINNER FEATURES

TEPPAN-YAKI BEEF & SHRIMP 🍷 *gf-a*

Beef tenderloin, shrimp and fresh vegetables stir-fried in a homemade soy-garlic dressing. Served on a sizzling iron plate 45 • Add **SEA SCALLOPS** +15

GRILLED PACIFIC FLOUNDER *gf*

Fresh-catch Pacific Flounder lightly brushed with our Chef's signature Korean seasonings and dressed in a delectable Gochujang-butter sauce 42

'FAROE ISLANDS' SALMON* 42

ICHIRO 'GALBI'+ RISOTTO*

Prime Angus short rib marinated in traditional Korean Galbi-style featuring soy, garlic, sesame & Asian pear, char-grilled to perfection and served with Ichiro's signature Japanese Chizu-Nishiki risotto 52

DINO SHORT RIB (35 oz. bone-in)* 95 • Add **GRILLED JUMBO SHRIMP** +15

SAIKYO-MISO CHILEAN SEA BASS *gf*

Fresh-catch Chilean sea bass in a delicate Saikyo-miso marinade, finished with Asian pear essence and oven-grilled to golden perfection 49

'FAROE ISLANDS' SALMON* 42 • Add **GRILLED JUMBO SHRIMP** +15

KOREAN BULGOGI

Thinly sliced premium beef tenderloin, intensely marinated in a sesame-soy dressing, sautéed to perfection with fresh vegetables. Served on a sizzling iron plate 42

SEA SCALLOP RISOTTO *gf*

Pacific Sea Scallops oven-glazed in a savory Shiro Miso with sautéed shrimp, shiitake mushroom and onions in a Japanese sesame Chizu-Nishiki rice aioli 48

Add **GRILLED JUMBO SHRIMP** +15

'ICHIRO' LAMB CHOPS*

Carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence and served with garlic-butter green beans 54

Add **GRILLED JUMBO SHRIMP** +15

SPICY GARLIC 'BOKUM' 🌶️ 🍷

Perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables. **CHICKEN** 38 • **SHRIMP** 42 • **BEEF** 45

COMBINATION 48 • **DOUBLE LOBSTER TAILS** 49 • **SEA SCALLOPS** 49

BI BIM BAP 🍷

An assortment of Korean seasoned vegetables, char-grilled Bulgogi, fried egg (sunny side up) and sesame-dressed steamed rice in our chef's original 'gochujang' sauce (served at room temperature) 29

DOLSOT BI BIM BAP 🍷 (served in a hot stone pot) 38

HOUSE FRIED RICE *gf-a* 🍷 **OR** **HOUSE LO-MEIN** 🍷

CHICKEN 28 • **BEEF** 32 • **SHRIMP** 32 • **COMBINATION** 39 • **DOUBLE LOBSTER TAILS** 49